

Sommelier Management - MINOR

The College of Food Innovation & Technology offers a Sommelier Management minor (15 credits) that strengthens the qualifications of graduates preparing for management careers in the beverage industry. The minor is intended to provide students with the skills and expertise to enhance their major field of studies, particularly in food service management or restaurant management. The added beverage specialization will develop students' abilities to effectively analyze, serve, sell, market and manage commercially important beverages, especially wine and spirits. There is a focus on food pairing principles, beverage menu development, server staff training, costing methodologies and inventory control systems for the purchase, storage, distribution and sales of beverages.

Online students must be of legal drinking age; 21 years of age in the US or of minimum legal drinking age in the country where they are attending the course. Please note that we periodically ask students to provide us with a government ID showing their date of birth.

Sommelier Management

Minor

CUL3020	Foundations of Wine	3
CUL4020	New World Wines	3
CUL4030	Old World Wines	3
CUL4185	Sommelier Capstone	3
Choose one of the following electives: *		3
CUL2010	Foundations of Fermented Foods	
CUL3082	Exploring Mead and Honey	
CUL3092	Brewing Arts	
CUL3093	Coffee, Tea and Non-alcoholic Beverage Specialist	
CUL3900	Exploring Ciders and Fruit Wines	
CUL4045	Spirits and Mixology Management	
CUL4416	British Practical Brewing #	
FSM4070	The Business of Alcohol Distribution, Retail and Sales	
Total Credits		15.0

* Students are responsible for meeting prerequisites.

Study abroad course

If a minor course is listed as a major course in a student's major program, the student must choose additional courses from an elective list to complete the minor. Please see the Minors, Specializations and Certificates page for additional information.